426/11
34
1875
(1)
LS & MEDICINES,
ral and
d Waters.
RECORDED

A.D. 1875, 21st JUNE. N° 2267.

Beverages.

(*This Invention received Provisional Protection only.*)

PROVISIONAL SPECIFICATION left by John Henry Johnson at the Office of the Commissioners of Patents, with his Petition, on the 21st June 1875.—A communication from abroad by Edward Kokosinski, Chemist, Edouard Landowski, Doctor of Medicine, and Pawel Landowski, Chemist, all of Paris, in the Republic of France.

I, JOHN HENRY JOHNSON, of 47, Lincoln's Inn Fields, in the County of Middlesex, Gentleman, do hereby declare the nature of the said Invention for "IMPROVEMENTS IN BEVERAGES," a communication to me from abroad by Edward Kokosinski, Chemist, Edouard Landowski, Doctor of Medicine, and Pawel Landowski, Chemist, all of Paris, in the Republic of France, to be as follows :—

This Invention relates to the production of a new kind of beverages having milk for their basis, and which may be designated,—

1st. Milk beer (which may be of single or double strength).

2nd. Spirit or alcohol of milk.

3rd. Milk liqueur.

In the manufacture of the milk beer according to this Invention the caseine is first separated from the milk by the ordinary or any other

suitable process, and to the whey or serum of the milk there is then added lactine or milk sugar, after which the mixture of whey and lactine is boiled with hops. The clear and cooled liquid is subsequently subjected to fermentation, as ordinarily practised in the manufacture of beer.

The before-mentioned ingredients are employed by preference in about the following proportions, viz^{t}. :—

Milk about	1000	parts	by weight.
Lactine „	50	„	
Hops „	5	„	

When beer of increased or double strength is required the whey employed is concentrated by being reduced by evaporation to, say, one-half of its original bulk.

The spirit or alcohol of milk is obtained by the distillation of milk which has been concentrated by evaporation to, say, one-quarter of its original bulk, and subjected to lacto-alcoholic fermentation.

The milk liqueur is obtained by edulcorating the spirit of milk with lactine converted into galactine.

Any description of malt, sugar, and aromatic substances or perfumes may be added to these beverages if found necessary or desirable.

LONDON:
Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,
Printers to the Queen's most Excellent Majesty. 1875.